

# Evening Menu

## Evenings Soup 9.

## Appetizers 17.

White bean purée, mushroom, cauliflower, 64° egg  

Cold-smoked salmon tartar, fir jelly, green apple, pine nuts

Braised bacon in La Piqûre Honey, fried Brussel sprouts, sour cream, grated foie gras 

Thin tart, leek in sour cream sauce, mushroom, rabbit liver duo

Smoked carrot and beet tartar, hazelnut, bagel chips 

Poultry liver mousse, salted granola, honeyberry jelly, mustard seeds, croutons

Salmon gravlax with beet and Azimut vodka, beet cloud, salmon caviar

Bison carpaccio, quail egg, marinated honey mushroom, garlic blossom vinaigrette **5 extra** 

Veal tataki, corn salad, confit calf sweetbread popcorn, arugula **8 extra**

Octopus, green pea purée with mint, lentils, tomato and herbs salad **10 extra** 

## Main Courses 34.

Sautéed King mushroom scallops, sunflower seed risotto, green juice  

Rabbit saddle wrapped in crispy bacon, creamy polenta, sautéed mini corn, coal pop corn 

Saint-Alexis-Des-Monts trout, artichoke purée, tomato, orzo

Salmon pave, cedar, candied radish, turnip, white butter, green onion 

Duck breast, candied leek, sautéed and puréed Jerusalem artichokes, buckthorn berry juice 

Beef shoulder filet, mini King, sweet potato purée with hazelnut butter

Vacuum-packed and sautéed quail, parsnip purée, braised cabbage, thyme juice 

Confit guinea fowl leg and liver, squash purée with mascarpone, fried Brussel sprouts 

Slow-cooked deer torte, herb salad, pickled beets

Braised pork side, black pudding, onion and apple purée, beet duo

Yellowfin tuna tartar, bagel chips, tobiko roe, fried Irish moss **15 extra**

Fresh fish arrival, Israeli couscous, fried chickpeas, pickled cucumber **15 extra**  

Deer loin medaillon with boreal spices, gnocchi, mushroom **15 extra**

5oz-beef filet mignon with Montreal spices, fried shrimp, potato purée with cheese curds **15 extra**

## Evening Sweets 10.

No-bake cheesecake, squash, spiced crumble

Waffle, caramel cream, chocolate crumble, buckthorn berry jelly

Fall spiced crème brûlée 

Maple pouding chomeur, vanilla ice cream

Hazelnut semifreddo, black chocolate, white chocolate crumble 

Vanilla ice cream, Chic Choc rum caramel, caramelized nuts 

Québec ripened cheeses, apple butter, popcorn, figs in Porto **6 extra** 

For guests on a package, please make your own 4-course table d'hôte menu,  
including a soup, an appetizer, a main course and a dessert.

The extras on certain items are not included.

 Gluten free  Vegetarian  Vegan  Discover

**Service and administration fees are included, taxes are not included**